



Dinner onboard SEADREAM II

Esperanza, Vieques, Puerto Rico USCW
Monday, January 11th 2010

Our Sommelier George Simcea Recommends this Evening

White Wines:

Meursault, O.Leflaive	Burgundy	2007	\$ 69.00
Chardonnay, Cuvaision	Napa Valley	2005	\$ 38.00
Fume Blanc, Robert Mondavi	Napa Valley	2003	\$ 28.00

Red Wines:

Château Calon Segur 3eme Grand Cru Classé	Bordeaux	2004	\$ 60.00
Château Gombaude Guillot Cru Bourgeois	Bordeaux	2000	\$ 71.00
Château Gruaud-Larose 2eme Grand Cru Classe	St. Julien	2002	\$ 112.00

Our Sommelier has an excellent selection of Old World and New World wines from our cellars on the Wine List, which George will be delighted to leave with you for your Perusal and Choice.

Chef de Cuisine
Josselin Jeanblanc

Executive Hôtel Manager
Christophe Cornu

Starters

Spicy Thai Beef Salad with Fresh Mango, Mint and Soya Dressing

•

Salad of Shrimp, Tomato and Avocado with Bell Pepper-Orange Dressing*

•

“Vol au Vent”,

Creamy Mushroom and Asparagus Ragoût in Puff Pastry

Soups

Potato and Leek Velouté

•

Chilled Gazpacho with Condiments*

Salads

Minted Green Salad with Cucumber and Red-Wine Vinegar

•

Heart of Palm Salad with Sun-Dried Tomatoes

*An Assortment of Salads are always available
with your Favourite Dressings*

Chef's Main Dishes

Grilled Fillet of Halibut on Vegetable Julienne with White Asparagus,
Mashed Potato and Champagne Beurre Blanc and Vongole

•

Whole Roast Prime Strip Loin Beef with Jackson Potato,
Steamed Vegetables and Burgundy Sauce

•

Turkey Breast Roulade wrapped in Parma Ham
Herbs Rice and Basil Cream Sauce

*SEADREAM Signature Dish

Vegetarian Alternative

Heart of Palm Salad with Sun-Dried Tomatoes

•

Potato and Leek Velouté

•

Vegetable Lasagna with Chunky Tomato Sauce

A Selection of Steamed Vegetables and Baked Potatoes are always available

À la Carte

Consommé Double with "Bâtonnet au Fromage"

•

Caesar Salad served with Croutons and Grated Parmesan Cheese

•

Linguini al Pesto or with Chunky Tomato Sauce

•

Broiled Fillet of Organic Salmon with Tomato Salsa

•

Chicken Breast with Herbs, Lemon and Virgin Olive Oil

•

Grilled Kansas Beef Rib-Eye Steak, Madagascar Pepper Sauce

•

Rosemary Marinated Lamb Chops

*All dishes may be ordered with your choice of French Fried Potatoes,
Baked Potato, Rice and Vegetables of the day.*

Desserts

Pastry Chef Jose Del Rosario Signature Dessert

French Apple Tart with Cinnamon Crème Fraîche Ice Cream

•

Lemon Meringue Pie with Apricot Frozen Yogurt

•

Flourless Chocolate Cake with Berries Compote

Jose's Selection of Ice Cream, Sorbet and Frozen Yoghurt

Vanilla, Chocolate, Cinnamon Crème Fraîche Ice Cream,
Coconut Sorbet and Apricot Frozen Yogurt

Assorted International Cheeses
Served with Home Made Cheese Bread

SEADREAM II Exclusive Selection of Herbal and Exotic Teas from "Mhai Diva Teas",
Espresso, Cappuccino, Regular and Decaffeinated Coffee accompanied by an assortment of
Homemade Petits Fours with Chocolate Truffles